

Farmers' Department.



From the Southern Planter.

The grass, the grass, the beautiful grass,  
That brightens this land of ours,  
Oh, why do we rudely let it pass,  
And only praise the flowers?

The blossoms of spring small joys would bring,  
And the summer bloom looked sad,  
Were the earth not green, and the distant scene  
In its emerald robe not clad.

Then sing the grass, the beautiful grass,  
That brightens this land of ours,  
For there is a blade by nature made  
Less perfect than the flowers.

The grass, the grass, the feathery grass,  
That waves in the summer wind,  
That stays when the flowers all fade and pass—  
Like a dear old friend, behind;

That clothes the hills, and the valley fills,  
When the trees are stripped and bare;  
Oh, the world would be like a wintry sea,  
Did the grass not linger there.

Then sing the grass, the beautiful grass,  
That stays when the flowers all fade and pass—  
For 'tis staunch and true the whole year through,  
And to all a faithful friend.

The grass, the grass, the beautiful grass,  
Oh, well may the gift endure,  
That never waxes nor fades or class,  
But grows for both rich and poor;

Long may the land be great and grand  
Where the emerald turf is spread;  
May the bright green grass, when from earth we pass,  
Lie lightly over each head.

Then sing the grass, the beautiful grass,  
That stays when the flowers all fade and pass—  
For, whatever our fates, it kindly waits,  
And it serves us to the end.

Our Farmers' Wives.

Next to being a minister's wife, I should dread being the wife of a farmer. Sometimes, indeed, the terms are synonymous. Raising children and chickens, bread, and the omnipresent pig; cutting, making and mending the clothes for a whole household, not to speak of doing their washing and ironing; taking care of the pigs and the vegetable garden; picking myriads of cucumbers; drying fruits and herbs; putting all the twins through the measles, whooping-cough, mumps, scarlet fever and chicken-pox; besides keeping a perpetual river of hot grease on the kitchen table, in which to float potatoes, carrots, onions and turnips for the ravenous maws of the "farmhands."

No wonder that the poor things look harassed, jaded and toll-worn long before they arrive at middle age. No wonder that a life so hard and anguished should obliterate all the graces of femininity—when no margin is left, year after year, for those little refinements which a woman under any pressure of circumstances naturally and rightly desires, and lacking which, she is inevitably unhappy and coarsened.

Now your farmer is a round, stalwart, comfortable animal. There is no baby walling at his pantaloons while he ploughs the nearest tree and rests, or sleeps, when he can no longer work with profit. He comes into his dinner with the appetite of a hyena and the digestion of a rhinoceros, and goes forth again to the hay-field till called home to supper. There is his wife, and too often with the same frothy which she rose in the morning, darning, mending and thither for whatever is wanted, or helping the hungry children or the farmhands. After the supper is finished comes the dish-washing, and milking, and the thought for to-morrow's breakfast; and then perhaps all night she sleeps with one eye open for a baby or a sick child, and rises again to pursue the same unrelieved, treadmill, wearing round the next day.

Now the uppermost idea in the minds of too many farmers is, how to get the greatest possible amount of work out of their wives. A poorer policy than this can scarcely be. They treat their cattle better. If they are about to be presented with a fine calf or colt, they take pains for both before and after the event. The farmer who would not do this would be considered extremely short-sighted. Their cattle are not allowed to be overworked, or underfed, or abused in any way. Now, pray, is not a farmer's wife as valuable an animal as a cow, or a horse, even looking at the practical side of it? Is it not as important to have a sound, healthy mare or cow as to have a healthy mare or cow?

You may say that no woman should marry a farmer who does not expect to work. I say, in reply, that a woman was never intended to split or carry wood, or to carry heavy pails or buckets of water. And yet how many farmers can we count who ever think of the distance of the house, in regard to the distance or proximity of the wood or the water in relation to the kitchen? While too many grudge to those overworked women that labor-saving apparatus in every department of their work which would prolong their lives years to a family of growing children. Then, to grudge such an industrious wife decent raiment wherewith to make herself and her children neat and comfortable, is a shame. To oblige such a woman to plead like a beggar for the dollar she has earned a thousand times over in any family but his own, should make him blush. Look at our farmers' wives all over the land, and see, if, with rare exceptions, their toil-worn, harassed faces do not endorse my statement. Every mother should have time to talk with her children—to acquaint herself with their souls as well as their bodies—to do something besides wash their faces and clothes. And how those hurried, weary women to find it? Of what avail is it to those children, who come up, but who are not brought up, that another meadow, or another barn, is added to the family inheritance, when the grass waves over the mother's tombstone before their childhood and youth is past? or when they can remember her only as a fretted, querulous, care-burdened, overtasked creature, who was always jostling them out of the way to catch up some burden which she dare not catch, though she drop by the way herself?

Seasonable Domestic Recipes.

**BLACKBERRY CORDIAL.**—Gather the ripest fruit, smash it in a pan with a large wooden spoon, strain out all the juice, and allow a quarter of a pound of sugar to a pint of the juice; mix the juice and sugar together, and boil and skim it; then strain it again, and when cool, to each pint of juice add a teaspoonful of brandy. Bottle it and it will be fit for use. This is highly esteemed by some in cases of dysentery.

**BLACKBERRY SYRUP.**—To two quarts of juice of blackberries add one pound of loaf sugar, half an ounce of nutmegs, half an ounce of cinnamon, pulverized, one quarter of an ounce of cloves, one quarter of an ounce of allspice, pulverized; boil together for a short time, and when cold add a pint of fourth proof brandy.

**BLACKBERRY WINE.**—To one gallon of clear blackberry juice add one quart of water and three pounds of white sugar. Mix well together and put the mixture into an earthen vessel, which should be kept almost full. Skim well every twenty-four hours until it is done fermenting, which will be in about a month; then bottle and cork tightly. Lay the bottles down on the sides in a cool, dry place. This is a recipe that can be fully relied on if the directions be properly attended to.

**BLACKBERRY JELLY.**—Take blackberries before they are ripe, when turned red, pick them, and put them into a pot; tie them up close, put them into a kettle of water, let them stand over the fire till they are reduced to a pulp, then strain them, and to a pint of juice put one pound of sugar.

**GENERAL DIRECTIONS FOR PRESERVING.**—Perhaps at the present season a few general hints on preserving, for the use of the young housewife, may not be unacceptable. Several of the directions may appear needless; but there may be some inexperienced persons to whom they will be beneficial.

1. Let everything used for the purpose be clean and dry; especially bottles.

2. Never place a preserving-pan flat on the fire, as this will render the preserve liable to burn to, as it is called; that is to say, to adhere closely to the metal, and then to burn; it should always rest on a trivet, or on the lower bar of the kitchen range.

3. After the sugar is added to them, stir the preserve gently at first, and more quickly towards the end, without quitting them until they are done; this precaution will prevent their being spoiled.

4. All preserves should be perfectly clear from the scum as it rises.

5. Fruit which is to be preserved in syrup must first be blanched or boiled gently, until it is sufficiently softened to absorb the sugar; and a thin syrup must be poured on it at first, or it will shrivel instead of remaining plump as it becomes clear. Thus, if its weight of sugar is to be allowed, and boiled to a syrup, with a pint of water to the pound, only half the weight must be taken at first, and this must not be boiled with the water more than fifteen or twenty minutes at the commencement of the process. A part of the remaining sugar must be added every time the syrup is rebolled, unless it should be otherwise directed in the recipe.

6. To preserve both the true flavor and the color of fruit in jams and jellies, boil them rapidly until they are well reduced, before the sugar is added, and quickly afterwards; but do not allow them to become so much thickened that the sugar will not dissolve in them easily, and throw up its scum. In some seasons the juice is so much richer than in others that this effect takes place almost before one is aware of it; but the drop which adheres to the simmer, when it is held up, will show the state it has reached.

7. Never use tin, iron, or pewter spoons or skimmers for preserves, as they will convert the color of red fruit into a dingy purple, and impart, besides, a very unpleasant flavor.

8. When cheap jams or jellies are required, make them at once with leaf sugar, but use that which is well refined all ways for preserves in general.

9. It is a false economy to purchase inferior kind, as there is great waste from it in the quantity which it throws up.

10. Pans of copper or bell-metal are the best for utensils for preserving fruit. When used, they must be scoured bright with sand. Tinned pans tend to destroy the color of the fruit that is put into them. A stepman made of iron, coated with earthenware, is very nice for preserving.

**TO PRESERVE RASPBERRIES WHOLE.**—Take five quarts of raspberries, and call from them about three pints of the largest and firmest, and set them aside; put the remainder in the preserving-pan, and put them on the fire to extract the juice. When they are boiled enough, let them cool, and then strain them through a cloth. While they are cooling, boil the sugar in the proportion of one pound to one quart of the fruit, and when you have removed the scum, and it is good, add the sugar to your whole raspberries; let them boil rapidly a few minutes, but be careful that they do not fall to pieces or become ragged. Take them out with a skimmer full of holes, and spread them over a large dish to cool; then throw into the syrup the juice of the whole raspberries, and let it boil till it is nearly a jelly; throw in again the whole fruit, and give it a smart boil; then put in your jars hot, and do not cover them till cold.

**GATEAU DE POMMES.**—Boil one pound and a half of lump sugar in a pint of water until it becomes sugar again, then add two pounds of apples, peeled and cored, the peel, and a little of the juice of two small lemons; boil this mixture quite stiff, and put it into a mould. When cold, it should be turned out, and before being sent to table should have custard or cream poured round it. This gateau will keep for several months.

**TO PRESERVE FRUIT FOR YEARS.**—Fill wide-mouthed bottles quite full of gooseberries, raspberries, or plums of any sort. Cover the bottles with paper, and wash them with water. Put them to stand in a hopper of cold water, (the necks of the bottles to be quite out of the water,) there to remain for one-quarter of an hour after the water boils. Then take them out and let them stay till they are quite cold; after which tie them down as tight as possible with a bladder, and keep them in a cellar, or in a cool, dry closet, upon their heads. If, on the bottles becoming cold, they are tightly corked, and then well covered with resin to the neck, it will do quite as well as the bladder—always standing on their heads. Done in this way, the fruit preserves its flavor perfectly.

**PRESERVED LETTUCE-STALKS.**—Peel large ones lettuce-stalks that have run to seed, cut them in pieces, and boil them gently till tender, but not too soft, putting half a dozen whole red-peppers in the water;

Seasonable Domestic Recipes.

**BLACKBERRY CORDIAL.**—Gather the ripest fruit, smash it in a pan with a large wooden spoon, strain out all the juice, and allow a quarter of a pound of sugar to a pint of the juice; mix the juice and sugar together, and boil and skim it; then strain it again, and when cool, to each pint of juice add a teaspoonful of brandy. Bottle it and it will be fit for use. This is highly esteemed by some in cases of dysentery.

**BLACKBERRY SYRUP.**—To two quarts of juice of blackberries add one pound of loaf sugar, half an ounce of nutmegs, half an ounce of cinnamon, pulverized, one quarter of an ounce of cloves, one quarter of an ounce of allspice, pulverized; boil together for a short time, and when cold add a pint of fourth proof brandy.

**BLACKBERRY WINE.**—To one gallon of clear blackberry juice add one quart of water and three pounds of white sugar. Mix well together and put the mixture into an earthen vessel, which should be kept almost full. Skim well every twenty-four hours until it is done fermenting, which will be in about a month; then bottle and cork tightly. Lay the bottles down on the sides in a cool, dry place. This is a recipe that can be fully relied on if the directions be properly attended to.

**BLACKBERRY JELLY.**—Take blackberries before they are ripe, when turned red, pick them, and put them into a pot; tie them up close, put them into a kettle of water, let them stand over the fire till they are reduced to a pulp, then strain them, and to a pint of juice put one pound of sugar.

**GENERAL DIRECTIONS FOR PRESERVING.**—Perhaps at the present season a few general hints on preserving, for the use of the young housewife, may not be unacceptable. Several of the directions may appear needless; but there may be some inexperienced persons to whom they will be beneficial.

1. Let everything used for the purpose be clean and dry; especially bottles.

2. Never place a preserving-pan flat on the fire, as this will render the preserve liable to burn to, as it is called; that is to say, to adhere closely to the metal, and then to burn; it should always rest on a trivet, or on the lower bar of the kitchen range.

3. After the sugar is added to them, stir the preserve gently at first, and more quickly towards the end, without quitting them until they are done; this precaution will prevent their being spoiled.

4. All preserves should be perfectly clear from the scum as it rises.

5. Fruit which is to be preserved in syrup must first be blanched or boiled gently, until it is sufficiently softened to absorb the sugar; and a thin syrup must be poured on it at first, or it will shrivel instead of remaining plump as it becomes clear. Thus, if its weight of sugar is to be allowed, and boiled to a syrup, with a pint of water to the pound, only half the weight must be taken at first, and this must not be boiled with the water more than fifteen or twenty minutes at the commencement of the process. A part of the remaining sugar must be added every time the syrup is rebolled, unless it should be otherwise directed in the recipe.

6. To preserve both the true flavor and the color of fruit in jams and jellies, boil them rapidly until they are well reduced, before the sugar is added, and quickly afterwards; but do not allow them to become so much thickened that the sugar will not dissolve in them easily, and throw up its scum. In some seasons the juice is so much richer than in others that this effect takes place almost before one is aware of it; but the drop which adheres to the simmer, when it is held up, will show the state it has reached.

7. Never use tin, iron, or pewter spoons or skimmers for preserves, as they will convert the color of red fruit into a dingy purple, and impart, besides, a very unpleasant flavor.

8. When cheap jams or jellies are required, make them at once with leaf sugar, but use that which is well refined all ways for preserves in general.

9. It is a false economy to purchase inferior kind, as there is great waste from it in the quantity which it throws up.

10. Pans of copper or bell-metal are the best for utensils for preserving fruit. When used, they must be scoured bright with sand. Tinned pans tend to destroy the color of the fruit that is put into them. A stepman made of iron, coated with earthenware, is very nice for preserving.

**TO PRESERVE RASPBERRIES WHOLE.**—Take five quarts of raspberries, and call from them about three pints of the largest and firmest, and set them aside; put the remainder in the preserving-pan, and put them on the fire to extract the juice. When they are boiled enough, let them cool, and then strain them through a cloth. While they are cooling, boil the sugar in the proportion of one pound to one quart of the fruit, and when you have removed the scum, and it is good, add the sugar to your whole raspberries; let them boil rapidly a few minutes, but be careful that they do not fall to pieces or become ragged. Take them out with a skimmer full of holes, and spread them over a large dish to cool; then throw into the syrup the juice of the whole raspberries, and let it boil till it is nearly a jelly; throw in again the whole fruit, and give it a smart boil; then put in your jars hot, and do not cover them till cold.

**GATEAU DE POMMES.**—Boil one pound and a half of lump sugar in a pint of water until it becomes sugar again, then add two pounds of apples, peeled and cored, the peel, and a little of the juice of two small lemons; boil this mixture quite stiff, and put it into a mould. When cold, it should be turned out, and before being sent to table should have custard or cream poured round it. This gateau will keep for several months.

**TO PRESERVE FRUIT FOR YEARS.**—Fill wide-mouthed bottles quite full of gooseberries, raspberries, or plums of any sort. Cover the bottles with paper, and wash them with water. Put them to stand in a hopper of cold water, (the necks of the bottles to be quite out of the water,) there to remain for one-quarter of an hour after the water boils. Then take them out and let them stay till they are quite cold; after which tie them down as tight as possible with a bladder, and keep them in a cellar, or in a cool, dry closet, upon their heads. If, on the bottles becoming cold, they are tightly corked, and then well covered with resin to the neck, it will do quite as well as the bladder—always standing on their heads. Done in this way, the fruit preserves its flavor perfectly.

**PRESERVED LETTUCE-STALKS.**—Peel large ones lettuce-stalks that have run to seed, cut them in pieces, and boil them gently till tender, but not too soft, putting half a dozen whole red-peppers in the water;

Seasonable Domestic Recipes.

**BLACKBERRY CORDIAL.**—Gather the ripest fruit, smash it in a pan with a large wooden spoon, strain out all the juice, and allow a quarter of a pound of sugar to a pint of the juice; mix the juice and sugar together, and boil and skim it; then strain it again, and when cool, to each pint of juice add a teaspoonful of brandy. Bottle it and it will be fit for use. This is highly esteemed by some in cases of dysentery.

**BLACKBERRY SYRUP.**—To two quarts of juice of blackberries add one pound of loaf sugar, half an ounce of nutmegs, half an ounce of cinnamon, pulverized, one quarter of an ounce of cloves, one quarter of an ounce of allspice, pulverized; boil together for a short time, and when cold add a pint of fourth proof brandy.

**BLACKBERRY WINE.**—To one gallon of clear blackberry juice add one quart of water and three pounds of white sugar. Mix well together and put the mixture into an earthen vessel, which should be kept almost full. Skim well every twenty-four hours until it is done fermenting, which will be in about a month; then bottle and cork tightly. Lay the bottles down on the sides in a cool, dry place. This is a recipe that can be fully relied on if the directions be properly attended to.

**BLACKBERRY JELLY.**—Take blackberries before they are ripe, when turned red, pick them, and put them into a pot; tie them up close, put them into a kettle of water, let them stand over the fire till they are reduced to a pulp, then strain them, and to a pint of juice put one pound of sugar.

**GENERAL DIRECTIONS FOR PRESERVING.**—Perhaps at the present season a few general hints on preserving, for the use of the young housewife, may not be unacceptable. Several of the directions may appear needless; but there may be some inexperienced persons to whom they will be beneficial.

1. Let everything used for the purpose be clean and dry; especially bottles.

2. Never place a preserving-pan flat on the fire, as this will render the preserve liable to burn to, as it is called; that is to say, to adhere closely to the metal, and then to burn; it should always rest on a trivet, or on the lower bar of the kitchen range.

3. After the sugar is added to them, stir the preserve gently at first, and more quickly towards the end, without quitting them until they are done; this precaution will prevent their being spoiled.

4. All preserves should be perfectly clear from the scum as it rises.

5. Fruit which is to be preserved in syrup must first be blanched or boiled gently, until it is sufficiently softened to absorb the sugar; and a thin syrup must be poured on it at first, or it will shrivel instead of remaining plump as it becomes clear. Thus, if its weight of sugar is to be allowed, and boiled to a syrup, with a pint of water to the pound, only half the weight must be taken at first, and this must not be boiled with the water more than fifteen or twenty minutes at the commencement of the process. A part of the remaining sugar must be added every time the syrup is rebolled, unless it should be otherwise directed in the recipe.

6. To preserve both the true flavor and the color of fruit in jams and jellies, boil them rapidly until they are well reduced, before the sugar is added, and quickly afterwards; but do not allow them to become so much thickened that the sugar will not dissolve in them easily, and throw up its scum. In some seasons the juice is so much richer than in others that this effect takes place almost before one is aware of it; but the drop which adheres to the simmer, when it is held up, will show the state it has reached.

7. Never use tin, iron, or pewter spoons or skimmers for preserves, as they will convert the color of red fruit into a dingy purple, and impart, besides, a very unpleasant flavor.

8. When cheap jams or jellies are required, make them at once with leaf sugar, but use that which is well refined all ways for preserves in general.

9. It is a false economy to purchase inferior kind, as there is great waste from it in the quantity which it throws up.

10. Pans of copper or bell-metal are the best for utensils for preserving fruit. When used, they must be scoured bright with sand. Tinned pans tend to destroy the color of the fruit that is put into them. A stepman made of iron, coated with earthenware, is very nice for preserving.

**TO PRESERVE RASPBERRIES WHOLE.**—Take five quarts of raspberries, and call from them about three pints of the largest and firmest, and set them aside; put the remainder in the preserving-pan, and put them on the fire to extract the juice. When they are boiled enough, let them cool, and then strain them through a cloth. While they are cooling, boil the sugar in the proportion of one pound to one quart of the fruit, and when you have removed the scum, and it is good, add the sugar to your whole raspberries; let them boil rapidly a few minutes, but be careful that they do not fall to pieces or become ragged. Take them out with a skimmer full of holes, and spread them over a large dish to cool; then throw into the syrup the juice of the whole raspberries, and let it boil till it is nearly a jelly; throw in again the whole fruit, and give it a smart boil; then put in your jars hot, and do not cover them till cold.

**GATEAU DE POMMES.**—Boil one pound and a half of lump sugar in a pint of water until it becomes sugar again, then add two pounds of apples, peeled and cored, the peel, and a little of the juice of two small lemons; boil this mixture quite stiff, and put it into a mould. When cold, it should be turned out, and before being sent to table should have custard or cream poured round it. This gateau will keep for several months.

**TO PRESERVE FRUIT FOR YEARS.**—Fill wide-mouthed bottles quite full of gooseberries, raspberries, or plums of any sort. Cover the bottles with paper, and wash them with water. Put them to stand in a hopper of cold water, (the necks of the bottles to be quite out of the water,) there to remain for one-quarter of an hour after the water boils. Then take them out and let them stay till they are quite cold; after which tie them down as tight as possible with a bladder, and keep them in a cellar, or in a cool, dry closet, upon their heads. If, on the bottles becoming cold, they are tightly corked, and then well covered with resin to the neck, it will do quite as well as the bladder—always standing on their heads. Done in this way, the fruit preserves its flavor perfectly.

**PRESERVED LETTUCE-STALKS.**—Peel large ones lettuce-stalks that have run to seed, cut them in pieces, and boil them gently till tender, but not too soft, putting half a dozen whole red-peppers in the water;

Seasonable Domestic Recipes.

**BLACKBERRY CORDIAL.**—Gather the ripest fruit, smash it in a pan with a large wooden spoon, strain out all the juice, and allow a quarter of a pound of sugar to a pint of the juice; mix the juice and sugar together, and boil and skim it; then strain it again, and when cool, to each pint of juice add a teaspoonful of brandy. Bottle it and it will be fit for use. This is highly esteemed by some in cases of dysentery.

**BLACKBERRY SYRUP.**—To two quarts of juice of blackberries add one pound of loaf sugar, half an ounce of nutmegs, half an ounce of cinnamon, pulverized, one quarter of an ounce of cloves, one quarter of an ounce of allspice, pulverized; boil together for a short time, and when cold add a pint of fourth proof brandy.

**BLACKBERRY WINE.**—To one gallon of clear blackberry juice add one quart of water and three pounds of white sugar. Mix well together and put the mixture into an earthen vessel, which should be kept almost full. Skim well every twenty-four hours until it is done fermenting, which will be in about a month; then bottle and cork tightly. Lay the bottles down on the sides in a cool, dry place. This is a recipe that can be fully relied on if the directions be properly attended to.

**BLACKBERRY JELLY.**—Take blackberries before they are ripe, when turned red, pick them, and put them into a pot; tie them up close, put them into a kettle of water, let them stand over the fire till they are reduced to a pulp, then strain them, and to a pint of juice put one pound of sugar.

**GENERAL DIRECTIONS FOR PRESERVING.**—Perhaps at the present season a few general hints on preserving, for the use of the young housewife, may not be unacceptable. Several of the directions may appear needless; but there may be some inexperienced persons to whom they will be beneficial.

1. Let everything used for the purpose be clean and dry; especially bottles.

2. Never place a preserving-pan flat on the fire, as this will render the preserve liable to burn to, as it is called; that is to say, to adhere closely to the metal, and then to burn; it should always rest on a trivet, or on the lower bar of the kitchen range.

3. After the sugar is added to them, stir the preserve gently at first, and more quickly towards the end, without quitting them until they are done; this precaution will prevent their being spoiled.

4. All preserves should be perfectly clear from the scum as it rises.

5. Fruit which is to be preserved in syrup must first be blanched or boiled gently, until it is sufficiently softened to absorb the sugar; and a thin syrup must be poured on it at first, or it will shrivel instead of remaining plump as it becomes clear. Thus, if its weight of sugar is to be allowed, and boiled to a syrup, with a pint of water to the pound, only half the weight must be taken at first, and this must not be boiled with the water more than fifteen or twenty minutes at the commencement of the process. A part of the remaining sugar must be added every time the syrup is rebolled, unless it should be otherwise directed in the recipe.

6. To preserve both the true flavor and the color of fruit in jams and jellies, boil them rapidly until they are well reduced, before the sugar is added, and quickly afterwards; but do not allow them to become so much thickened that the sugar will not dissolve in them easily, and throw up its scum. In some seasons the juice is so much richer than in others that this effect takes place almost before one is aware of it; but the drop which adheres to the simmer, when it is held up, will show the state it has reached.

7. Never use tin, iron, or pewter spoons or skimmers for preserves, as they will convert the color of red fruit into a dingy purple, and impart, besides, a very unpleasant flavor.

8. When cheap jams or jellies are required, make them at once with leaf sugar, but use that which is well refined all ways for preserves in general.

9. It is a false economy to purchase inferior kind, as there is great waste from it in the quantity which it throws up.

10. Pans of copper or bell-metal are the best for utensils for preserving fruit. When used, they must be scoured bright with sand. Tinned pans tend to destroy the color of the fruit that is put into them. A stepman made of iron, coated with earthenware, is very nice for preserving.

**TO PRESERVE RASPBERRIES WHOLE.**—Take five quarts of raspberries, and call from them about three pints of the largest and firmest, and set them aside; put the remainder in the preserving-pan, and put them on the fire to extract the juice. When they are boiled enough, let them cool, and then strain them through a cloth. While they are cooling, boil the sugar in the proportion of one pound to one quart of the fruit, and when you have removed the scum, and it is good, add the sugar to your whole raspberries; let them boil rapidly a few minutes, but be careful that they do not fall to pieces or become ragged. Take them out with a skimmer full of holes, and spread them over a large dish to cool; then throw into the syrup the juice of the whole raspberries, and let it boil till it is nearly a jelly; throw in again the whole fruit, and give it a smart boil; then put in your jars hot, and do not cover them till cold.

**GATEAU DE POMMES.**—Boil one pound and a half of lump sugar in a pint of water until it becomes sugar again, then add two pounds of apples, peeled and cored, the peel, and a little of the juice of two small lemons; boil this mixture quite stiff, and put it into a mould. When cold, it should be turned out, and before being sent to table should have custard or cream poured round it. This gateau will keep for several months.

**TO PRESERVE FRUIT FOR YEARS.**—Fill wide-mouthed bottles quite full of gooseberries, raspberries, or plums of any sort. Cover the bottles with paper, and wash them with water. Put them to stand in a hopper of cold water, (the necks of the bottles to be quite out of the water,) there to remain for one-quarter of an hour after the water boils. Then take them out and let them stay till they are quite cold; after which tie them down as tight as possible with a bladder, and keep them in a cellar, or in a cool, dry closet, upon their heads. If, on the bottles becoming cold, they are tightly corked, and then well covered with resin to the neck, it will do quite as well as the bladder—always standing on their heads. Done in this way, the fruit preserves its flavor perfectly.

**PRESERVED LETTUCE-STALKS.**—Peel large ones lettuce-stalks that have run to seed, cut them in pieces, and boil them gently till tender, but not too soft, putting half a dozen whole red-peppers in the water;

Seasonable Domestic Recipes.

**BLACKBERRY CORDIAL.**—Gather the ripest fruit, smash it in a pan with a large wooden spoon, strain out all the juice, and allow a quarter of a pound of sugar to a pint of the juice; mix the juice and sugar together, and boil and skim it; then strain it again, and when cool, to each pint of juice add a teaspoonful of brandy. Bottle it and it will be fit for use. This is highly esteemed by some in cases of dysentery.

**BLACKBERRY SYRUP.**—To two quarts of juice of blackberries add one pound of loaf sugar, half an ounce of nutmegs, half an ounce of cinnamon, pulverized, one quarter of an ounce of cloves, one quarter of an ounce of allspice, pulverized; boil together for a short time, and when cold add a pint of fourth proof brandy.

**BLACKBERRY WINE.**—To one gallon of clear blackberry juice add one quart of water and three pounds of white sugar. Mix well together and put the mixture into an earthen vessel, which should be kept almost full. Skim well every twenty-four hours until it is done fermenting, which will be in about a month; then bottle and cork tightly. Lay the bottles down on the sides in a cool, dry place. This is a recipe that can be fully relied on if the directions be properly attended to.

**BLACKBERRY JELLY.**—Take blackberries before they are ripe, when turned red, pick them, and put them into a pot; tie them up close, put them into a kettle of water, let them stand over the fire till they are reduced to a pulp, then strain them, and to a pint of juice put one pound of sugar.

**GENERAL DIRECTIONS FOR PRESERVING.**—Perhaps at the present season a few general hints on preserving, for the use of the young housewife, may not be unacceptable. Several of the directions may appear needless; but there may be some inexperienced persons to whom they will be beneficial.

1. Let everything used for the purpose be clean and dry; especially bottles.

2. Never place a preserving-pan flat on the fire, as this will render the preserve liable to burn to, as it is called; that is to say, to adhere closely to the metal, and then to burn; it should always rest on a trivet, or on the lower bar of the kitchen range.

3. After the sugar is added to them, stir the preserve gently at first, and more quickly towards the end, without quitting them until they are done; this precaution will prevent their being spoiled.

4. All preserves should be perfectly clear from the scum as it rises.

5. Fruit which is to be preserved in syrup must first be blanched or boiled gently, until it is sufficiently softened to absorb the sugar; and a thin syrup must be poured on it at first, or it will shrivel instead of remaining plump as it becomes clear. Thus, if its weight of sugar is to be allowed, and boiled to a syrup, with a pint of water to the pound, only half the weight must be taken at first, and this must not be boiled with the water more than fifteen or twenty minutes at the commencement of the process. A part of the remaining sugar must be added every time the syrup is rebolled, unless it should be otherwise directed in the recipe.

6. To preserve both the true flavor and the color of fruit in jams and jellies, boil them rapidly until they are well reduced, before the sugar is added, and quickly afterwards; but do not allow them to become so much thickened that the sugar will not dissolve in them easily, and throw up its scum. In some seasons the juice is so much richer than in others that this effect takes place almost before one is aware of it; but the drop which adheres to the simmer, when it is held up, will show the state it has reached.

7. Never use tin, iron, or pewter spoons or skimmers for preserves, as they will convert the color of red fruit into a dingy purple, and impart, besides, a very unpleasant flavor.

8. When cheap jams or jellies are required, make them at once with leaf sugar, but use that which is well refined all ways for preserves in general.

9. It is a false economy to purchase inferior kind, as there is great waste from it in the quantity which it throws up.

10. Pans of copper or bell-metal are the best for utensils for preserving fruit. When used, they must be scoured bright with sand. Tinned pans tend to destroy the color of the fruit that is put into them. A stepman made of iron, coated with earthenware, is very nice for preserving.

**TO PRESERVE RASPBERRIES WHOLE.**—Take five quarts of raspberries, and call from them about three pints of the largest and firmest, and set them aside;